

A NEW*IDEA® BOOK FROM BORDEN \$1.00

Delicious Desserts Made Easy

WITH EAGLE® BRAND SWEETENED CONDENSED MILK



Anytime you're looking for a new dessert idea—simple or spectacular—look no further. All of these delicious desserts—cool parfaits, rich homemade ice creams, smooth chocolate fudge, traditional cheesecakes, caramel flan or fruitcake, pies that are chilled, baked or frozen, spectacular trifles or luscious hot fudge sauce—are made easy when you pour in the Eagle® Brand Sweetened Condensed Milk—the dessert maker from Borden.

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CREDITS: Annie Watts, Manager, Borden Kitchens; Donna Skidmore, Home Economist; Jim Hillis, Creative Director; Betsy Robinson, Food Stylist; Glenn Peterson, Photographer.

cool creations

With Eagle Brand magic, create luscious chilled desserts—puddings, pie fillings, parfaits—without cooking.

ORANGE 'N' NUT PARFAITS

Makes 6 to 8 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 (6-ounce) can frozen unsweetened orange juice concentrate, thawed**
- 1 (8-ounce) container sour cream**
- 1 cup flaked coconut**
- ½ cup chopped pecans**
- 1 tablespoon grated orange rind**

In medium bowl, combine Eagle Brand and juice concentrate; mix well. Stir in sour cream. In small bowl, stir together coconut, nuts and rind. Layer filling and coconut mixture in parfait or dessert glasses, topping with coconut mixture. Chill in freezer 30 to 45 minutes or 2 hours in refrigerator before serving. Refrigerate leftovers.

CHERRIES 'N' CREAM PARFAITS

Makes 6 to 8 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ⅓ cup ReaLemon® Reconstituted Lemon Juice**
- 1 (8-ounce) container sour cream**
- 1 teaspoon almond extract**
- 1 (21-ounce) can cherry pie filling, chilled**

In medium bowl, combine Eagle Brand and ReaLemon; mix well. Stir in sour cream and extract. Layer cream mixture and pie filling in parfait or dessert glasses, topping with pie filling. Chill in freezer 30 to 45 minutes or 2 hours in refrigerator before serving. Refrigerate leftovers.





APRICOT AMBROSIA DESSERT

Makes 8 to 10 servings

- 1 (30-ounce) can apricot halves, drained
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ⅓ cup RealLemon® Reconstituted Lemon Juice
- 1 (8¼-ounce) can crushed pineapple, drained
- ½ cup chopped toasted slivered almonds
- 1 cup (½ pint) whipping cream, whipped
- 1 (3½-ounce) can flaked coconut, toasted (1⅓ cups)

Chop 6 apricot halves for garnish; set aside. In blender container, blend remaining apricots until smooth. In large bowl, combine Eagle Brand, RealLemon, pineapple and pureed apricots. Fold in almonds and whipped cream. In each individual serving dish, layer 2 teaspoons coconut, about ½ cup apricot mixture; top with reserved apricots and 2 teaspoons toasted coconut. Chill 2 hours or until set. Refrigerate leftovers. (Pictured on page 3.)

TIP: Mixture can be prepared in a 1½-quart glass serving bowl: Layer ½ coconut mixture on bottom, apricot mixture, chopped apricots and remaining coconut.

◀ SNOWY COCONUT CHEESE DESSERT

Makes 12 servings

- 2 envelopes unflavored gelatine
- ½ cup cold water
- 1½ cups boiling water
- 2 (16-ounce) containers cottage cheese
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 (3½-ounce) can flaked coconut (1⅓ cups)
- Lettuce leaves
- Fresh or canned fruit

In large bowl, sprinkle gelatine over cold water; let stand 1 minute. Add boiling water and stir until gelatine is dissolved. Add cheese, Eagle Brand and coconut; mix well. Turn into 2-quart mold or 10-cup fluted tube pan. Chill 4 hours or until set. Unmold onto lettuce. Serve with fruit. Refrigerate leftovers.

LEMON CHIFFON PIE

Makes one 8- or 9-inch pie

- 1 (8- or 9-inch) graham cracker crumb crust
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ⅓ cup RealLemon® Reconstituted Lemon Juice
- Few drops yellow food coloring
- 3 egg whites*
- ¼ teaspoon cream of tartar
- Whipped cream or topping and lemon slices, optional

In medium bowl, combine Eagle Brand, RealLemon and food coloring; mix well. In small bowl, beat egg whites with cream of tartar until stiff but not dry; gently fold into Eagle Brand mixture. Turn into crust. Chill 3 hours or until set. Garnish with whipped cream and lemon slices if desired. Refrigerate leftovers.

* Use only Grade A clean, uncracked eggs.

BLACK BOTTOM PIES

Makes 2 pies

- 3 eggs, separated**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 (1-ounce) squares unsweetened chocolate**
- 2 (9-inch) packaged chocolate cookie crusts**
- 1 envelope unflavored gelatine**
- ¼ cup water**
- 1 (16-ounce) container sour cream**
- 2 tablespoons light rum**
- ¼ cup sugar**
- Chocolate curls, optional**

In small saucepan, beat egg yolks; add $\frac{2}{3}$ cup Eagle Brand and chocolate. Over low heat, cook and stir until chocolate melts and mixture thickens (about 3 minutes). Divide mixture into 2 crusts. In small saucepan, mix gelatine with water; let stand 1 minute. Stir over low heat until gelatine is dissolved. Remove from heat. In large bowl, combine remaining Eagle Brand, sour cream and rum; stir in gelatine mixture. Meanwhile, in small mixer bowl, beat egg whites until soft peaks form; gradually add sugar, beating until stiff but not dry. Fold into gelatine mixture. Pour over chocolate layer. Chill 4 hours or until set. Garnish with chocolate curls if desired. Refrigerate leftovers.

CHERRY CHEESE PIE

Makes one 9-inch pie

- 1 (9-inch) graham cracker crumb crust**
- 1 (8-ounce) package cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- $\frac{1}{3}$ cup ReaLemon® Reconstituted Lemon Juice**
- 1 teaspoon vanilla extract**
- Canned cherry pie filling, chilled**

In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Ambrosia Topping: In small saucepan, combine $\frac{1}{2}$ cup peach or apricot preserves, $\frac{1}{4}$ cup flaked coconut, 2 tablespoons orange-flavored liqueur and 2 teaspoons cornstarch; cook and stir until thickened. Remove from heat. Chill thoroughly. Spread over pie; arrange fresh orange sections (1 or 2 oranges) over top.

Cranberry Nut Topping: In small bowl, combine 1 cup chilled cranberry-orange relish, $\frac{1}{2}$ cup chopped walnuts and 1 teaspoon grated orange rind. Spread over pie. Garnish with orange twists if desired.

EASY LEMON PUDDING

Makes 6 to 8 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- $1\frac{2}{3}$ cups cold water**
- 1 (5½-ounce) package instant lemon pudding and pie filling mix**

In large mixer bowl, combine Eagle Brand and water; mix well. Add pudding mix; beat until well blended. Chill. Serve in individual dessert dishes or fill 12 medium-size cream puffs. Refrigerate leftovers.



Cherry Cheese Pie—an all-time favorite no-bake dessert from Eagle Brand. Simply spectacular, but so simple.



NO-BAKE PUMPKIN PIE

Makes one 8- or 9-inch pie

- 1 (8- or 9-inch) graham cracker crumb crust
- 1 envelope unflavored gelatine
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 eggs, well beaten
- 1 (16-ounce) can pumpkin (about 2 cups)

In heavy saucepan, combine gelatine, cinnamon, ginger, nutmeg and salt; stir in Eagle Brand and eggs. Mix well. Let stand 1 minute. Over low heat, cook and stir constantly until gelatine dissolves and mixture thickens slightly, about 10 minutes. Remove from heat. Stir in pumpkin; mix well. Pour into crust. Chill 3 hours or until set. Garnish as desired. Refrigerate leftovers.

CREAMY LEMON MERINGUE PIE

Makes one 8- or 9-inch pie

- 1 (8- or 9-inch) baked pastry shell, cooled or 1 graham cracker crumb crust
- 3 eggs, separated*
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

½ cup ReaLemon® Reconstituted Lemon Juice

¼ teaspoon cream of tartar

⅓ cup sugar

Preheat oven to 350°. In medium bowl, beat egg yolks; stir in Eagle Brand and ReaLemon. Pour into crust. In small bowl, beat egg whites with cream of tartar until soft peaks form; gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie, sealing carefully to edge of shell. Bake 12 to 15 minutes or until meringue is golden brown. Cool. Chill before serving. Refrigerate leftovers.

◀ **Key Lime Pie:** Substitute ½ cup ReaLime® Reconstituted Lime Juice for ReaLemon. Add a few drops of green food coloring to Eagle Brand mixture if desired. Proceed as above.

*Use only Grade A clean, uncracked eggs.

FLUFFY PEANUT BUTTER PIE

Makes one 9-inch pie

- 1 Chocolate Crunch Crust*
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ¾ cup peanut butter
- 3 tablespoons ReaLemon® Reconstituted Lemon Juice
- 1 teaspoon vanilla extract
- 1 cup (½ pint) whipping cream, whipped
- 1 to 2 teaspoons chocolate flavored syrup

In large bowl, beat cheese until fluffy; beat in Eagle Brand and peanut butter until smooth. Stir in ReaLemon and vanilla. Fold in whipped cream. Turn into crust. Chill 4 hours or until set. Before serving, drizzle syrup over top of pie. Refrigerate leftovers.

***Chocolate Crunch Crust:** In heavy saucepan, over low heat, melt ⅓ cup margarine or butter and 1 (6-ounce) package semi-sweet chocolate morsels. Remove from heat; gently stir in 3 cups oven-toasted rice cereal until completely coated. Press into bottom and up sides of greased 9-inch pie plate. Chill 30 minutes.

candies & confections

EASY PEANUT BUTTER CHOCOLATE FUDGE

Makes about 2 pounds

- 1 (12-ounce) package peanut butter flavored chips
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ¼ cup margarine or butter
- ½ cup chopped peanuts, optional
- 1 (6-ounce) package semi-sweet chocolate morsels

In heavy saucepan, over low heat, melt peanut butter chips, 1 cup Eagle Brand and 2 tablespoons margarine; stir occasionally. Remove from heat; stir in peanuts. Spread mixture into wax paper-lined 8-inch square pan. In small saucepan, melt chocolate morsels, remaining Eagle Brand and margarine. Spread chocolate mixture on top of peanut butter mixture. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

FOOLPROOF CHOCOLATE FUDGE

Makes about 1¾ pounds

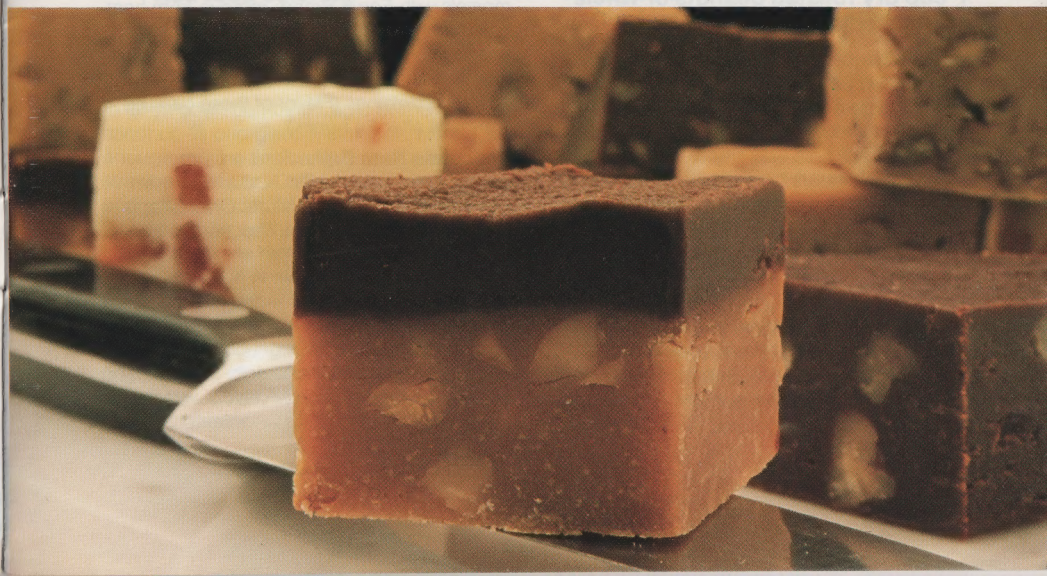
- 3 (6-ounce) packages semi-sweet chocolate morsels
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- Dash salt
- 1½ teaspoons vanilla extract
- ½ cup chopped nuts, optional

In heavy saucepan, over low heat, melt morsels with Eagle Brand. Remove from heat; stir in remaining ingredients. Spread evenly into wax paper-lined 8-inch square pan. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store loosely covered at room temperature.

Butterscotch Fudge: In heavy saucepan, melt 4 (6-ounce) packages butterscotch-flavored morsels with Eagle Brand; remove from heat. Stir in 2 tablespoons white vinegar, ⅛ teaspoon salt, ½ teaspoon maple flavoring and 1 cup chopped nuts. Proceed as directed. (Makes about 2¼ pounds)

White Confetti Fudge: In heavy saucepan, melt 1½ pounds white chocolate with Eagle Brand; remove from heat. Stir in ⅛ teaspoon salt, 1 teaspoon vanilla and 1 cup chopped mixed candied fruit. Proceed as directed. (Makes about 2½ pounds)

Creamy fudge made with Eagle Brand is foolproof—no long cooking or candy thermometer required.



ROCKY ROAD CANDY

Makes about 40 squares

- 1 (12-ounce) package semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 tablespoons margarine or butter**
- 2 cups dry roasted peanuts**
- 1 (10½-ounce) package Campfire® Miniature Marshmallows**

In heavy saucepan, over low heat, melt morsels with Eagle Brand and margarine; remove from heat. In large bowl, combine nuts and marshmallows; stir in chocolate mixture. Spread in wax paper-lined 13 × 9-inch pan. Chill 2 hours or until firm. Remove from pan, peel off wax paper; cut into squares. Store loosely covered at room temperature.

CHOCOLATE CRUNCHY CLUSTERS

Makes about 36 clusters

- 1 (12-ounce) package semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 (3-ounce) can chow mein noodles or 2 cups pretzel sticks, broken into ½-inch pieces**
- 1 cup dry roasted peanuts or whole roasted almonds**

In heavy saucepan, over low heat, melt morsels and Eagle Brand. Remove from heat. In large bowl, combine noodles and nuts; stir in chocolate mixture. Drop by tablespoonfuls onto wax paper-lined baking sheets; chill 2 hours or until firm. Store loosely covered in cool, dry place.

Chocolate Critters: In heavy saucepan, over low heat, melt 3 (6-ounce) packages semi-sweet chocolate morsels, Eagle Brand, ½ cup margarine or butter and ⅓ teaspoon salt. Remove from heat. Stir in 2 cups pecan halves and 2 teaspoons vanilla extract. Proceed as above. Store at room temperature or in refrigerator.



A variety of delicious homemade candies to tempt every sweet treat fan.

CHOCOLATE AMARETTO BALLS

Makes about 6 dozen

- 3 (6-ounce) packages semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3 tablespoons amaretto liqueur**
- ½ teaspoon almond extract**
- Finely chopped almonds**

In heavy saucepan, over low heat, melt morsels with Eagle Brand; remove from heat. Stir in amaretto and extract, chill 2 hours. Shape into ¾-inch balls and roll in nuts. Chill until firm. Store at room temperature in tightly covered container. (Flavor of these candies improves after 24 hours.)

Chocolate Rum Balls: Omit amaretto, extract and almonds. Stir ¼ cup dark rum into melted chocolate mixture. Chill. Shape and roll in flaked coconut. Proceed as above.



Left to right: Rocky Road Candy, Chocolate Crunchy Clusters, Chocolate Amaretto Balls, Strawberry Bon Bons, Coconut Rum Balls.

STRAWBERRY BON BONS

Makes about 5 dozen

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 (7-ounce) packages flaked coconut (5½ cups)**
- 1 (6-ounce) package strawberry flavor gelatin**
- 1 cup ground blanched almonds**
- 1 teaspoon almond extract**
- Red food coloring**
- 2¼ cups sifted confectioners' sugar**
- 3 tablespoons whipping cream**
- Green food coloring**

In large bowl, combine Eagle Brand, coconut, $\frac{1}{3}$ cup gelatin, almonds, extract and enough red food coloring to tint mixture a strawberry shade. Chill 1 hour or until firm enough to handle. Using about $\frac{1}{2}$ tablespoon for each, form into strawberry shapes. Sprinkle remaining gelatin onto wax paper; roll each strawberry in gelatin to coat. Place on wax paper-lined baking sheets; chill. In small bowl, combine sugar, cream and green food coloring. Using pastry bag with open star tip, pipe small amount on top each strawberry. Cover; store at room temperature or in refrigerator.

COCONUT RUM BALLS

Makes about 5 dozen

- 1 (12-ounce) package vanilla wafer cookies, crushed (about 3½ cups crumbs)**
- 1 cup finely chopped nuts**
- 1 (3½-ounce) can flaked coconut (1½ cups)**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ¼ cup rum**
- Confectioners' sugar or flaked coconut**

In large bowl, combine crumbs, nuts and coconut. Add Eagle Brand and rum; mix well. Chill 4 hours. Dip hands in confectioners' sugar; shape mixture into 1-inch balls. Roll in confectioners' sugar. Rechill if mixture becomes too soft. Cover and store in refrigerator. Reroll in confectioners' sugar before serving if desired.

Branded Fruit Balls: Omit coconut and rum. In large bowl, combine crumbs, nuts, $\frac{1}{4}$ cups (8 ounces) chopped mixed candied fruit, Eagle Brand, 1 teaspoon brandy extract and 2 tablespoons orange juice. Proceed as above.



cookies & bars

With the creamy, rich magic of Eagle Brand, making delicious cookie bars is as simple as pouring Eagle Brand over graham cracker crumbs, layering with your favorite toppings and baking. Moist and chewy macaroons, layered bar cookies of every flavor and fudgy refrigerator cookies to slice and bake all begin with the step-saving dessert maker, Eagle Brand. Bake a batch of your favorite and watch them disappear... like magic!

◀ MAGIC COOKIE BARS

Makes 24 bars

- ½ cup margarine or butter**
- 1½ cups graham cracker crumbs**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 (6-ounce) package semi-sweet chocolate morsels**
- 1 (3½-ounce) can flaked coconut (1⅓ cups)**
- 1 cup chopped nuts**

Preheat oven to 350° (325° for glass dish). In 13 x 9-inch baking pan, melt margarine in oven. Sprinkle crumbs over margarine; pour Eagle Brand evenly over crumbs. Top evenly with remaining ingredients; press down firmly. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature.

Apricot Bars: Substitute 1 (6-ounce) package dried apricots, chopped, (1 cup) for chocolate morsels. Proceed as directed.

Butterscotch Bars: Substitute 1 (6-ounce) package butterscotch-flavored morsels for chocolate morsels. Proceed as directed.

Confetti Bars: Substitute 1 cup plain multi-colored candy-coated chocolate pieces for chocolate morsels. Proceed as directed.

Raisin Bars: Substitute wheat germ for graham cracker crumbs. Substitute 1 cup seedless raisins for chocolate morsels. Proceed as directed.

LAYERED LEMON CRUMB BARS

Makes 30 bars

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ½ cup ReaLemon® Reconstituted Lemon Juice**
- 1 teaspoon grated lemon rind**
- ¾ cup margarine or butter, softened**
- 1 cup firmly packed light brown sugar**
- 1½ cups unsifted flour**
- 1 cup quick-cooking oats**
- 1 teaspoon baking powder**
- ½ teaspoon salt**
- 1 teaspoon ground nutmeg**
- ½ teaspoon ground cinnamon**

Preheat oven to 350° (325° for glass dish). In small bowl, blend Eagle Brand, ReaLemon and rind; set aside. In large mixer bowl, beat margarine and sugar until fluffy; add flour, oats, baking powder and salt. Mix until crumbly. Spread half the oat mixture into greased 13 x 9-inch baking pan. Press down firmly; spread lemon mixture evenly over crust. Stir spices into remaining crumb mixture; sprinkle over lemon layer. Bake 20 to 25 minutes or until lightly browned. Chill 2 hours or until firm; cut into bars. Refrigerate leftovers.

PEANUT FUDGE BARS

Makes 36 bars

- 1 (6-ounce) package semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ¾ cup margarine or butter, softened**
- ⅓ cup peanut butter**
- 1 cup confectioners' sugar**
- 1½ cups unsifted flour**
- 1 cup quick-cooking oats**

Preheat oven to 350° (325° for glass dish). In heavy saucepan, over low heat, melt morsels with Eagle Brand. Meanwhile, in large mixer bowl, beat margarine, peanut butter and sugar until smooth; stir in flour and oats until

crumbly. Reserving 1 cup oat mixture, press remainder onto bottom of greased 13 x 9-inch pan. Spread chocolate mixture evenly over crust. Crumble remaining oat mixture over top; press down gently. Bake 30 to 35 minutes or until golden. Cool thoroughly before cutting. Store in tightly covered container.

CHOCOLATE SANDWICH COOKIE BARS

Makes 48 bars

- 1 (6-ounce) package semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ¾ cup plus 2 tablespoons margarine or butter**
- 1 teaspoon vanilla extract**
- ¼ to ½ teaspoon peppermint extract, optional**
- 1½ cups firmly packed light brown sugar**
- 1 egg**
- 1½ cups unsifted flour**
- 1½ cups quick-cooking oats**
- ¾ cup chopped nuts**

Preheat oven to 350°. In heavy saucepan, over low heat, melt morsels with Eagle Brand and 2 tablespoons margarine; remove from heat. Add extracts; set aside. In large mixer bowl, beat ¾ cup margarine and brown sugar until fluffy. Add egg; beat until light. Mix in flour and oats. Press two-thirds of oat mixture into greased 15 x 10-inch jellyroll pan; spread chocolate mixture on top. Add nuts to remaining oat mixture; sprinkle over chocolate. Bake 15 to 18 minutes or until edges are lightly browned. Cool thoroughly. Cut into bars. Store loosely covered at room temperature.



Just stir together flaked coconut, Eagle Brand, vanilla and almond extracts for chewy, rich macaroons, ready in minutes.

COCONUT MACAROONS

Makes about 4 dozen

- 2 (7-ounce) packages flaked coconut (5½ cups)**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 teaspoons vanilla extract**
- 1½ teaspoons almond extract**
- Candied fruit or nuts, optional**

Preheat oven to 350°. In large bowl, combine coconut, Eagle Brand and extracts; mix well. Drop by rounded teaspoonfuls onto *generously greased* baking sheets. Garnish with fruit or nuts if desired. Bake 8 to 10 minutes or until lightly browned. *Immediately* remove from baking sheets (macaroons will stick if allowed to cool on baking sheets). Store loosely covered at room temperature.

Chocolate Macaroons: In heavy saucepan, over low heat, melt 1 (6-ounce) package semi-sweet chocolate morsels; remove from heat. Stir in 1 (7-ounce) package flaked coconut, 2 cups graham cracker crumbs and Eagle Brand. Proceed as above; bake 6 to 8 minutes. (Makes about 6 dozen)

Nutty Oat Macaroons: In large bowl, combine Eagle Brand, 2 cups fresh bread crumbs, 1 cup oats, 1 cup chopped nuts, 1 cup raisins and 1 teaspoon vanilla extract. Proceed as above; bake 8 to 10 minutes. (Makes about 4 dozen)

SUPER FUDGY CHOCOLATE COOKIES

Makes about 5 dozen

- 2½ cups semi-sweet chocolate morsels**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3 tablespoons margarine or butter**
- 2 cups unsifted flour**
- ½ teaspoon baking soda**
- 1 teaspoon vanilla extract**
- ½ cup coarsely chopped nuts**

In heavy saucepan, over low heat, melt morsels, Eagle Brand and margarine. Remove from heat; add remaining ingredients. Mix well. Divide dough into thirds; shape each into 8-inch roll. Wrap in wax paper. Chill until firm (about 2 hours). Preheat oven to 350°. Cut into ¼-inch slices; place on ungreased baking sheets. Bake 7 to 9 minutes or until tops are slightly crusted. Cool 2 to 3 minutes before removing from baking sheets. Store in tightly covered container.

CHEWY PEANUT BARS

Makes 24 bars

- ¼ cup margarine or butter**
- 1 cup peanut butter**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 teaspoon vanilla extract**
- ¼ teaspoon salt**
- 2 cups quick-cooking oats**
- ½ cup coarsely chopped peanuts**
- ½ cup raisins**

Preheat oven to 325°. In large saucepan, over low heat, melt margarine. Remove from heat; add peanut butter, Eagle Brand, vanilla and salt. Mix well. Stir in oats, peanuts and raisins. Spread evenly into greased 13 × 9-inch baking pan. Bake 15 to 20 minutes or until golden brown. Cool thoroughly. Cut into bars. Store loosely covered at room temperature.

baked desserts

For traditional custards, caramel flans and creamy rich pie fillings, pour in the Eagle Brand.

FUDGY CHOCOLATE PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell
- 1 (4-ounce) package sweet cooking chocolate
- $\frac{1}{4}$ cup margarine or butter
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 2 eggs, slightly beaten
- $\frac{1}{2}$ cup hot water
- 1 teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{2}$ cup chopped pecans
- 1 cup flaked coconut

Preheat oven to 350°. In heavy saucepan, over low heat, melt chocolate and margarine; remove from heat. In large mixer bowl, combine Eagle Brand and warm chocolate mixture; mix well. Stir in eggs, hot water, vanilla and salt; mix well. Pour into crust. Top with pecans and coconut. Bake 35 to 40 minutes or until coconut is lightly browned. Serve warm or chilled. Refrigerate leftovers.

CUSTARD PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- $1\frac{1}{2}$ cups hot water
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon vanilla extract
- 3 eggs, well beaten
- Ground nutmeg

Preheat oven to 425°. In medium bowl, combine Eagle Brand, water, salt and vanilla. Add eggs; mix well. Pour into crust; sprinkle with nutmeg. Bake 10 minutes; reduce oven temperature to 300° and bake 25 to 30 minutes longer or until knife inserted near center comes out clean. Cool to room temperature; chill. Refrigerate leftovers.

Coconut Custard Pie: Using 1 (3 $\frac{1}{2}$ -ounce) can flaked coconut, stir 1 cup coconut into custard mixture; toast remaining coconut to garnish chilled pie.

Delight any chocolate lover with creamy, rich Fudgy Chocolate Pie.



FRUIT GLAZED BAKED CUSTARDS

Makes 6 individual custards

- 3 eggs**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 cup water**
- 1 teaspoon vanilla extract**
- ½ cup red currant jelly**
- 2 tablespoons orange-flavored liqueur**
- 1 tablespoon cornstarch**
- Fresh strawberries or other fresh fruit**

Preheat oven to 350°. In medium bowl, beat eggs; stir in Eagle Brand, water and vanilla. Pour mixture into six 6-ounce custard cups. Set cups in shallow pan; fill pan with 1 inch hot water. Bake 45 to 50 minutes or until knife inserted in center comes out clean. Cool. In small saucepan, combine jelly, liqueur and cornstarch. Cook and stir until jelly melts and mixture come to a boil. Cool to room temperature. Remove custards from cups. Top with sauce and strawberries. Refrigerate leftovers.



Use your favorite fruit or berries to top Fruit Glazed Baked Custards, made easy with the silken magic of Eagle Brand.

CARAMEL FLAN

Makes 10 to 12 servings

- ¾ cup sugar**
- 4 eggs**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1¾ cups water**
- ½ teaspoon vanilla extract**
- ⅛ teaspoon salt**

Preheat oven to 350°. In skillet, over medium heat, cook sugar, stirring constantly until melted and caramel-colored. Pour into a 9-inch round cake pan or 10 x 6-inch glass dish, tilting to coat bottom completely. In medium bowl, beat eggs; stir in Eagle Brand, water, vanilla and salt. Pour into caramelized dish; set in larger pan (a broiler pan). Fill pan with 1 inch hot water. Bake 55 to 60 minutes or until knife inserted near center comes out clean. Cool completely. Loosen sides of flan with knife; turn out of pan to serve. Refrigerate leftovers.

BAKED ALMOND PUDDING

Makes 8 to 10 servings

- ¼ cup firmly packed light brown sugar**
- ¾ cup (3 ounces) toasted slivered almonds**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 cup (½ pint) whipping cream, unwhipped**
- 5 eggs**
- ½ teaspoon almond extract**
- Additional toasted almonds, optional**

Preheat oven to 325°. In 8-inch round cake pan, sprinkle sugar; set aside. In blender container, grind nuts; add Eagle Brand, ½ cup cream, eggs and extract. Blend thoroughly. Pour into prepared pan; set in large pan. Fill pan with 1 inch hot water. Bake 45 to 50 minutes or until knife inserted near center comes out clean. Chill thoroughly (about 3 hours); turn out of pan. Beat remaining cream for garnish; top with additional toasted almonds if desired. Refrigerate leftovers.



Bake this moist dark fruitcake in muffin cups or coffee cans for delicious holiday gifts.

EVER-SO-EASY FRUITCAKE

Makes one 9-inch cake

- 2½ cups unsifted flour**
- 1 teaspoon baking soda**
- 2 eggs, slightly beaten**
- 1 (28-ounce) jar None Such® Ready-to-Use Mince Meat**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 cups (1 pound) mixed candied fruit**
- 1 cup coarsely chopped nuts**

Preheat oven to 300°. Grease a 9-inch tube pan; line with wax paper and grease again (or use generously greased and floured 10-inch fluted tube pan). Sift together flour and baking soda; set aside. In large bowl, combine remaining ingredients; blend in dry ingredients. Pour into prepared pan. Bake 1 hour and 15 to 30 minutes or until toothpick inserted near center comes out clean. Cool 15 minutes. Turn out of pan; remove wax paper. Glaze and garnish as desired.

TIP: To store cake, cool thoroughly; wrap well in aluminum foil and refrigerate or freeze.

Individual Fruitcakes: Grease about 32 muffin cups or use paper liners; fill each cup about $\frac{2}{3}$ full. Bake 45 to 50 minutes.

Fruitcake-in-a-Can: Grease three 1-pound coffee cans; fill each can with about $2\frac{2}{3}$ cups batter. Bake 1 hour and 10 to 15 minutes. **OR** grease eight 10¾-ounce soup cans; fill each with about 1 cup batter. Bake 50 to 55 minutes.

HOW TO CARAMELIZE EAGLE BRAND

Preheat oven to 425°. Pour 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk into 8-inch glass pie plate. Cover with aluminum foil; place in shallow pan. Fill pan with hot water. Bake 1 hour or until thick and light caramel-colored. Remove foil; cool. Chill thoroughly. Serve with fruit, chopped nuts, whipped cream or shaved chocolate. Refrigerate leftovers.

CAUTION—NEVER HEAT UNOPENED CAN.



Rich, moist, spicy-sweet, Traditional Pumpkin Pie is a favorite family dessert. Why not break tradition and serve it year round.

TRADITIONAL PUMPKIN PIE

Makes one 9-inch pie

- 1 (9-inch) unbaked pastry shell**
- 1 (16-ounce) can pumpkin (about 2 cups)**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 eggs**
- 1 teaspoon ground cinnamon**
- ½ teaspoon ground ginger**
- ½ teaspoon ground nutmeg**
- ½ teaspoon salt**
- Whipped cream and nuts, optional**

Preheat oven to 425°. In large bowl, combine filling ingredients; mix well and turn into crust. Bake 15 minutes; reduce oven temperature to 350° and continue baking 35 to 40 minutes or until knife inserted 1 inch from edge comes out clean. Cool before cutting. Garnish with whipped cream and nuts if desired. Refrigerate leftovers.

Sweet Potato Pie: Omit pumpkin. In large mixer bowl, combine 1 (17-ounce) can sweet potatoes, drained; ½ cup margarine or butter, melted; and 2 teaspoons ReaLemon® Reconstituted Lemon Juice with remaining ingredients. Proceed as above. Bake at 425° for 15 minutes; reduce oven temperature to 350° and continue baking 20 to 25 minutes.

IMPOSSIBLE PIE

Makes one 10-inch pie

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1½ cups water**
- ½ cup biscuit baking mix**
- 3 eggs**
- ¼ cup margarine or butter, softened**
- 1½ teaspoons vanilla extract**
- 1 cup flaked coconut**

Preheat oven to 350°. In blender container, combine all ingredients except coconut. Blend on low 3 minutes. Pour mixture into greased 10-inch pie plate; let stand 5 minutes. Sprinkle coconut over top. Carefully place in oven; bake 35 to 40 minutes or until knife inserted near edge comes out clean. Cool slightly; serve warm or chilled. Refrigerate leftovers.

TIP: Pie can be baked in a greased 9-inch pie plate but it will be extremely full.

LAYERED FRUIT 'N' CHEESE DESSERT SQUARES

Makes 15 servings

- 2 cups unsifted flour**
- ⅔ cup firmly packed brown sugar**
- 2 teaspoons baking powder**
- ½ teaspoon salt**
- ½ cup peanut butter**
- 4 eggs**
- 12 ounces cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 cup strawberry, peach or cherry preserves**

Preheat oven to 350° (325° for glass dish). In large bowl, combine flour, sugar, baking powder, salt, peanut butter and 2 eggs; mix until crumbly. Press half of mixture in bottom of 13 x 9-inch baking pan. In large mixer bowl, beat cheese until fluffy. Add Eagle Brand and remaining eggs; mix well. Pour into prepared pan. Spoon preserves over top; sprinkle with remaining crumb mixture. Bake 25 to 30 minutes. Cool to room temperature; chill. Cut into squares to serve. Refrigerate leftovers.

ice cream & frozen desserts

EASY HOMEMADE CHOCOLATE ICE CREAM

Makes about 1½ quarts

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

⅔ cup chocolate flavored syrup

2 cups (1 pint) whipping cream, whipped

In large bowl, stir together Eagle Brand and syrup. Fold in whipped cream. Pour into aluminum foil-lined 9 x 5-inch loaf pan; cover. Freeze 6 hours or until firm. Scoop ice cream from pan or remove from pan, peel off foil and slice. Return leftovers to freezer.

French Vanilla: In large bowl, combine Eagle Brand, 2 tablespoons water, 3 beaten egg yolks and 4 teaspoons vanilla extract. Fold in whipped cream.

Mint Chocolate Chip: In large bowl, combine Eagle Brand, 2 teaspoons peppermint extract, 3 to 4 drops green food coloring and 2 tablespoons water. Fold in whipped cream and ½ cup small dark chocolate-flavored baking chips.

Coffee: In large bowl, combine Eagle Brand, 1 tablespoon instant coffee dissolved in 2 tablespoons water, 2 beaten egg yolks and 4 teaspoons vanilla extract. Fold in whipped cream.

Strawberry: Thaw 1 (10-ounce) package frozen strawberries in syrup. With blender, blend strawberries until smooth. In large bowl, combine strawberries and Eagle Brand. Fold in whipped cream.

Peppermint Candy: In large bowl, combine 3 beaten egg yolks, 2 tablespoons water, Eagle Brand and 4 teaspoons vanilla extract. Fold in whipped cream and ¼ to ½ cup crushed hard peppermint candy.

Butter Pecan: In small saucepan, melt 2 tablespoons butter; stir in ¼ to ½ cup chopped pecans. In large bowl, combine Eagle Brand, 2 beaten egg yolks, 1 teaspoon maple flavoring and buttered pecans. Fold in whipped cream.



TORTONI MOLD

Makes 12 to 15 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3 egg yolks, beaten***
- ¼ cup light rum**
- 2 teaspoons vanilla extract**
- ⅔ cup coconut macaroon crumbs (about 5 large cookies)**
- ½ to ¾ cup toasted slivered almonds**
- ⅓ cup chopped maraschino cherries**
- 2 cups (1 pint) whipping cream, whipped**
- Additional maraschino cherries, toasted slivered almonds and mint leaves, optional**

In large bowl, combine all ingredients except whipped cream, additional cherries, almonds and mint; mix well. Fold in whipped cream. Pour into lightly oiled 1½-quart mold; cover with aluminum foil. Freeze 6 hours or until firm. Using a hot cloth on outside of mold, unmold onto serving plate. Garnish with cherries, almonds and mint leaves if desired. Return leftovers to freezer.

* Use only Grade A clean, uncracked eggs.

Party-special Tortoni Mold and Frozen Grasshopper Pies from the dessert maker are perfect for entertaining. Made ahead in minutes, these refreshing frozen desserts are freezer-ready to serve.

FROZEN GRASSHOPPER PIES

Makes two 8- or 9-inch pies

- 2 (8- or 9-inch) chocolate cookie crumb crusts**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ⅓ cup green creme de menthe**
- ¼ cup white creme de cacao**
- 2 cups (1 pint) whipping cream, whipped**
- Chocolate curls, optional**

In large bowl, combine Eagle Brand, creme de menthe and creme de cacao. Fold in whipped cream. Pour into crusts; cover. Freeze 6 hours or until firm. Garnish with chocolate curls if desired. Return leftovers to freezer.

BRANDY ALEXANDER PARFAITS

Makes 4 to 6 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 tablespoons creme de cacao**
- 2 tablespoons brandy**
- 1 cup (½ pint) whipping cream, whipped**
- Shaved chocolate, optional**

In large bowl, combine Eagle Brand, creme de cacao and brandy. Fold in whipped cream. Spoon mixture into parfait or dessert glasses. Freeze 2 hours or until firm. Garnish with chocolate if desired. Return leftovers to freezer.



FROZEN MOCHA CHEESECAKE

Makes 12 to 15 servings

- 1 1/4 cups chocolate wafer cookie crumbs (about 24 cookies)**
- 1/4 cup sugar**
- 1/4 cup margarine or butter, melted**
- 1 (8-ounce) package cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2/3 cup chocolate flavored syrup**
- 2 tablespoons instant coffee**
- 1 teaspoon hot water**
- 1 cup (1/2 pint) whipping cream, whipped**
- Additional chocolate crumbs, optional**

In small bowl, combine crumbs, sugar and margarine. In buttered 9-inch springform pan or 13 x 9-inch baking dish, pat crumbs firmly on bottom and up sides of pan. Chill. In large mixer bowl, beat cheese until fluffy; add Eagle Brand and chocolate syrup. In small bowl, dissolve coffee in water; add to Eagle Brand mixture. Mix well. Fold in whipped cream. Pour into prepared pan. Cover. Freeze 6 hours or until firm. Garnish with additional chocolate crumbs if desired. Return leftovers to freezer.

VANILLA ICE CREAM

Makes about 3 quarts

- 2 envelopes unflavored gelatine**
- 2 cups cold water**
- 2 (14-ounce) cans Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 quart light cream**
- 2 tablespoons vanilla extract**

In medium saucepan, sprinkle gelatine over 1/2 cup water; let stand 1 minute. Stir over low heat until gelatine is dissolved, about 5 minutes; stir in remaining water. In ice cream freezer container, combine all ingredients. Freeze according to manufacturer's instructions. Return leftovers to freezer.



A chocolate lover's dessert find—Frozen Mocha Cheesecake.

Peach Ice Cream: Reduce vanilla to 4 teaspoons and add 1 teaspoon almond extract; add 1 cup mashed fresh peaches or 1 (16-ounce) can peaches, drained and mashed. Proceed as above.

FROZEN EGG NOG TARTS

Makes 18 tarts

- 1 envelope unflavored gelatine**
- 1/4 cup water**
- 3 eggs, separated***
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 tablespoons brandy**
- 2 tablespoons light rum**
- 1 cup (1/2 pint) whipping cream, whipped**
- 3 packages graham cracker tart size crusts (18 tarts)**
- Additional whipped cream and nutmeg, optional**

In small saucepan, sprinkle gelatine over water; let stand 1 minute. Stir over low heat until gelatine is dissolved, about 5 minutes. Remove from heat. In medium bowl, beat egg yolks; stir in Eagle Brand, gelatine, brandy and rum. In small mixer bowl, beat egg whites until stiff but not dry. Fold egg whites and whipped cream into gelatine mixture. Spoon about 1/3 cup mixture into each tart. Freeze 4 hours or until firm. Garnish with additional whipped cream and nutmeg if desired. Return leftovers to freezer.

* Use only Grade A clean, uncracked eggs.

grand finales

When the occasion calls for something special, select one of these grand finale desserts. Dessert Pizza with its nutty cookie crust, creamy lemony Eagle Brand filling and palette of fresh fruit is a new*idea version of a fruit tart. With Eagle Brand, create fluffy, creamy rich fillings for spirited pies and luscious trifles without cooking. Ever-popular cheesecakes—baked or chilled—say “special” with every serving, when made with Eagle Brand.

FRESH FRUIT DESSERT PIZZA ►

Makes one 12-inch pie

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- ½ cup sour cream**
- ¼ cup ReaLemon® Reconstituted Lemon Juice**
- 1 teaspoon vanilla extract**
- ½ cup margarine or butter, softened**
- ¼ cup firmly packed light brown sugar**
- 1 cup unsifted flour**
- ¼ cup quick-cooking oats**
- ¼ cup finely chopped walnuts**
- Assorted fresh or canned fruit (strawberries, grapes, kiwi, orange, pineapple, banana, etc.)**
- Mint leaves, optional**

Preheat oven to 375°. In medium bowl, combine Eagle Brand, sour cream, ReaLemon and vanilla; mix well. Chill. In large mixer bowl, beat margarine and sugar until fluffy; mix in flour, oats and walnuts until thoroughly blended. On lightly oiled pizza pan or baking sheet, press dough into 12-inch circle forming rim around edge. Prick with fork. Bake 10 to 12 minutes or until golden brown. Cool. Spoon filling evenly onto crust. Arrange fruit on top of filling. Garnish with mint leaves if desired. Chill before serving. Refrigerate leftovers.





DAIQUIRI PIE

Makes one 9-inch pie

- 1 (9-inch) baked pastry shell, cooled**
- 1 (8-ounce) package cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 (6-ounce) can frozen limeade concentrate, thawed**
- 1/3 cup light rum**
- Few drops green food coloring**
- 1 cup (1/2 pint) whipping cream, whipped**
- Lime twists, optional**

In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand and juice concentrate until smooth. Add rum and food coloring. Fold in whipped cream; pour into crust. Freeze or chill until firm (4 hours in freezer; 2 hours in refrigerator). Garnish with lime twists if desired. Refrigerate or freeze leftovers.

Exotic tropical flavors of the Mai Tai are combined in this spirited pie. The toasted coconut crust perfectly complements the creamy orange and rum-spiked Eagle Brand filling.

MAI TAI PIE

Makes one 9-inch pie

- 1 Coconut Crust***
- 1 (8-ounce) package cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 (6-ounce) can frozen unsweetened orange juice concentrate, thawed**
- 1/4 cup light rum**
- 2 tablespoons orange-flavored liqueur**
- 1 cup (1/2 pint) whipping cream, whipped**
- Orange slices, optional**

In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand and juice concentrate until smooth. Add rum and liqueur. Fold in whipped cream; turn into crust. Freeze or chill until firm (4 hours in freezer; 2 hours in refrigerator). Garnish with orange slices if desired. Refrigerate or freeze leftovers.

***Coconut Crust:** Preheat oven to 350° In 9-inch pie plate, mix together 1/3 cup margarine or butter, melted and 1 (7-ounce) package flaked coconut. Press firmly on bottom and up sides of plate. Bake 15 minutes or until edge is golden. Cool thoroughly.



PEACH MELBA TRIFLE

Makes 10 to 12 servings

- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1½ cups water
- 1 (3¾-ounce) package instant vanilla pudding and pie filling mix
- 2 cups (1 pint) whipping cream, whipped
- ¼ cup plus 1 tablespoon cocktail sherry or orange juice
- 1 (10-ounce) prepared angel food cake, torn into small pieces (about 8 cups)
- 1½ pounds fresh peaches, pared and sliced or 1 (29-ounce) can sliced peaches, drained
- ¼ cup red raspberry preserves
- Toasted almonds and additional preserves, optional

In large bowl, combine Eagle Brand and water; mix well. Add pudding mix; beat until well blended. Chill 5 minutes. Fold in whipped cream and 1 tablespoon sherry. Place 4 cups cake pieces in a 2-quart glass serving bowl. Sprinkle with 2 tablespoons sherry. Top with half the peach slices, ¼ cup preserves and half the pudding mixture. Repeat layering with remaining cake, sherry, peaches and pudding; chill. Garnish with almonds and additional preserves if desired. Refrigerate leftovers.

FRESH STRAWBERRY TRIFLE

Makes 10 to 12 servings

- 12 lady fingers, split
- 3½ cups sliced fresh strawberries
- ¼ cup cocktail sherry
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- ⅓ cup ReaLemon® Reconstituted Lemon Juice
- 3 egg whites, stiffly beaten*
- 1 cup (½ pint) whipping cream, whipped
- Additional whipped cream, optional

Line bottom and sides of 2-quart glass serving bowl with lady fingers. Spoon 1½ cups strawberries over bottom; sprinkle with 2 tablespoons sherry. Set aside. In large bowl, combine Eagle Brand, ReaLemon and 1½ cups strawberries; mix well. Thoroughly fold in egg whites, whipped cream and remaining sherry. Spoon into prepared bowl. Chill 4 hours or until set. Top with remaining strawberries and additional whipped cream if desired. Refrigerate leftovers.

*Use only Grade A clean, uncracked eggs.



CREAMY BAKED CHEESECAKE

Makes one 9-inch cheesecake

- ¼ cup margarine or butter**
- 1 cup graham cracker crumbs**
- ¼ cup sugar**
- 2 (8-ounce) packages cream cheese, softened**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 3 eggs**
- ¼ teaspoon salt**
- ¼ cup ReaLemon® Reconstituted Lemon Juice**
- 1 (8-ounce) container sour cream**

Preheat oven to 300°. In saucepan, melt margarine; stir in crumbs and sugar. Pat

firmly on bottom of buttered 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand, eggs, and salt until smooth. Stir in ReaLemon. Pour into prepared pan. Bake 50 to 55 minutes or until cake springs back when lightly touched about 1 inch from center. Turn oven off. Spread sour cream on cheesecake. To minimize cracking, return cheesecake to oven for 1 hour. Chill. Remove side of pan. Garnish as desired. Refrigerate leftovers.

New York Style Cheesecake: Omit salt, ReaLemon and sour cream. Beat 4 (8-ounce) packages cream cheese until fluffy. Beat in ½ cup flour and 4 eggs; mix well. Stir in Eagle Brand, 1 tablespoon vanilla extract and 1 teaspoon grated lemon rind. Proceed as above. Bake 1 hour and 10 to 15 minutes. Cool to room temperature.

Baked Cheesecake that's rich and creamy begins when you pour in the Eagle Brand.



CREAMY FRUIT 'N' NUT CHEESECAKE

Makes one 9-inch cheesecake

- ¼ cup margarine or butter
- 1 cup graham cracker crumbs
- ¼ cup sugar
- 2 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1 envelope unflavored gelatine
- ¼ cup ReaLemon® Reconstituted Lemon Juice
- 1½ cups (one-half 28-ounce jar) None Such® Ready-to-Use Mince Meat
- ½ cup chopped nuts

- 1 tablespoon grated lemon rind
- 1 cup (½ pint) whipping cream, whipped
- Sour cream and additional nuts, optional

In saucepan, melt margarine; stir in crumbs and sugar. Pat firmly on bottom of 9-inch springform or 9-inch square pan; chill. In large mixer bowl, beat cheese until fluffy; beat in Eagle Brand until smooth. In small saucepan, sprinkle gelatine over ReaLemon; let stand 1 minute. Stir over low heat until gelatine is dissolved, about 5 minutes. Add to cheese mixture with mince meat, nuts and rind; mix well. Thoroughly fold in whipped cream; turn into prepared pan. Chill 3 hours or until set. Garnish with sour cream and additional nuts if desired. Refrigerate leftovers.

Garnish this traditional dessert with strawberries or other fresh fruit for a truly grand finale.





BANANA SUPERSHAKE

Makes 5 cups

- 2 ripe bananas, cut up**
- $\frac{1}{3}$ cup ReaLemon® Reconstituted Lemon Juice**
- 1 cup cold water**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 2 cups ice cubes**

In blender container, combine all ingredients except ice; blend well. Gradually add ice, blending until smooth. Refrigerate leftovers. (Mixture stays thick and creamy in refrigerator.)

Mixer Method: In large mixer bowl, mash bananas; gradually beat in ReaLemon, Eagle Brand and $2\frac{1}{2}$ cups cold water. Chill before serving.

Strawberry-Banana Supershake: Reduce bananas to $\frac{1}{2}$ cup; add $1\frac{1}{2}$ cups fresh strawberries, cleaned and hulled or 1 cup frozen unsweetened strawberries, partially thawed. Proceed as directed.

MAGIC-QUICK CHOCOLATE FROSTING

Makes about $1\frac{1}{2}$ cups

- 2 (1-ounce) squares unsweetened chocolate**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- Dash salt**
- 1 tablespoon water**
- $\frac{1}{2}$ teaspoon vanilla extract**

In heavy saucepan, combine chocolate and Eagle Brand. Over low heat, cook and stir until chocolate melts and mixture thickens (about 10 minutes). Remove from heat. Stir in water; cool. Stir in vanilla. Use to frost one (8- or 9-inch) two-layer cake.

Eagle Brand, when blended with fruit and ice, makes rich, creamy milk shakes. These special dessert beverages stay thick and creamy in the refrigerator—terrific for an energizing snack.



Melt chocolate with Eagle Brand for the thickest, richest hot fudge sauce ever. Store covered in the refrigerator, ready to make any dish of ice cream a grand finale.

HOT FUDGE SAUCE

Makes about 1 1/3 cups

- 4 (1-ounce) squares semi-sweet chocolate**
- 2 tablespoons margarine or butter**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1 teaspoon vanilla extract**
- Dash salt**

In heavy saucepan, over low heat, melt chocolate and margarine; add remaining ingredients. Cook, stirring constantly, about 5 minutes or until sauce is slightly thickened. Serve warm over ice cream. Refrigerate leftovers.

To Reheat: In small saucepan, combine desired amount of sauce with small amount of water. Over low heat, stir constantly until heated through.

Mocha Fudge: Add 1 teaspoon instant coffee to the margarine and chocolate; proceed as directed.

Choco-Mint: Substitute 1/2 to 1 teaspoon peppermint extract for vanilla.

Chocolate Almond: Stir in 1/3 cup amaretto liqueur before serving.

CREAMY APRICOT CHARLOTTE

Makes 10 to 12 servings

- 12 ladyfingers, split**
- 1 (30-ounce) can apricot halves, drained**
- 1/4 cup water**
- 1 (3-ounce) package apricot flavor gelatin**
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- 1/4 cup ReaLemon® Reconstituted Lemon Juice**
- 1 cup (1/2 pint) whipping cream, whipped**

Line bottom and sides of aluminum foil-lined 9 x 5-inch loaf pan with ladyfingers; set aside. Reserve and chop 8 apricot halves. In blender container, blend remaining apricots and water until smooth. In small saucepan, combine pureed apricots and gelatin; cook and stir over low heat until gelatin dissolves. In large bowl, combine Eagle Brand and ReaLemon; stir in apricot mixture. Fold in chopped apricots and whipped cream. Pour into prepared pan. Chill 4 hours or until set. Remove from pan, peel off foil and slice. Refrigerate leftovers.



Borden, Inc.
Borden Consumer Products Division
180 East Broad Street
Columbus, Ohio 43215

BULK RATE
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BORDEN, INC.



EAGLE BRAND, THE MAGIC DESSERT MAKER FROM BORDEN

- Eagle Brand is an all-natural blend of pure whole milk and pure cane sugar condensed by a special vacuum cooking process. It is entirely different from evaporated milk. Don't confuse these products—they can not be used interchangeably.
- Eagle Brand is concentrated and very creamy. To pour, remove the entire lid and use a rubber spatula to clean sides.
- Because it is a pre-cooked blend of milk and sugar, Eagle Brand thickens almost magically with the addition of fruit juices—to form delicious pie fillings, puddings and desserts *without cooking*.
- When heated with chocolate, Eagle Brand quickly thickens to a velvety smooth consistency for candies and sauces that are never grainy or long-cooking.
- Eagle Brand may become thicker and more caramel-colored as its age or storage temperature increases. The performance of the product is not affected by these natural changes. If unusually thick, stir briskly before using. For best results, store in cool, dry place and use before date stamped on the metal lid of each can.
- Eagle Brand is the base for easy homemade ice creams and frozen desserts without the fuss of an ice cream maker.

